

Citrus Vinaigrette

RECIPE

Harvest: Orange, Lemon
12 Servings

Supplies

- Colander and kitchen towels for washing veg
- Cutting board & Knives
- Mixing bowls and whisk
- Plates or bowls, forks and napkins for serving

Ingredients

- 1 small shallot, diced
- Zest of 1 lemon
- 1 orange, juiced (approx ¼ cup)
- 3 lemons, juiced (approx ½ cup)
- 1 tbsp dijon mustard
- 1 tbsp honey
- 2 cups oil (olive, avocado or grape seed)
- sea salt & ground black pepper to taste

Directions

- Prepare and measure all ingredients except the oil. Start with 1 tsp of salt and black pepper and whisk in a bowl until the salt dissolves and the honey is incorporated.
- Whisk in the olive oil gradually. Taste the vinaigrette for seasoning. Add more salt and pepper if desired. You can also add more acid (lemon) or sweetness (honey) depending on your taste!

Notes & Lesson Applications

- You can also make this recipe by mixing the ingredients in a large lidded jar and shaking them up until incorporated.
- Serve with some simple garden greens and edible flowers!